

forsythia

OPEN DAILY
COCKTAILS
4:30 P.M.
DINNER
5:00 P.M.



HAPPY HOUR
WEEKDAYS
4:30 P.M.
until
6:30 P.M.

Canapés

Crispy Pig Tails	10.
Corn & Ham Hock Beignets	8.
Fried Green Tomato, Green Goddess	8.
Escargot	12.
“Ham & Cheese”	16.
Oysters	3/18/36.
Foie Gras, Plum, Buckwheat Brioche	16.
Panisse with Raclette Cheese	8.
Smoked Trout Rillettes	8.

Bouillabaisse	65.
Monkfish, Octopus, Saffron	
Rabbit Porchetta	75.
Tomato, Miso, Japanese Eggplant	

Small

Omelette	14.
Jonah Crab, Espelette, Sauce Choron	
Manilla Clams	17.
Champagne, Andouille, Leeks	
Wagyu Beef Carpaccio	14.
Broccoli, Malt Vinegar, Pine Nuts	
Green Gazpacho	12.
Verjus, Summer Beans, Crispy Grains	
Mussels Escabeche	13.
Pickled Uni, Garlic Flowers, Smoked Paprika	
Vegetables	
Salad of Summer Lettuces	14.
Flowers & Herbs, Honey-Lime Vinaigrette	
Lancaster Tomatoes	14.
Peach, Almond Milk, Sea Beans, Basil	
Potatoes & Caviar	32/64.
Epoisses, Onion, Caviar	
Salad Of Sweet Chicory Greens	13.
Buttermilk Caesar, Cured Egg Yolks	
Whole Roasted Hen Of The Woods	15.
Smoked Ricotta, Madeira, Sumac	

Pasta

Corn Agnolotti	18.
Lamb Neck, Pecorino, Cèpes	
Spaghetti Alla Chitarra	18.
Shrimp Head Butter, Shiso, Caramelized Tomato	
Rigatoni Cacio e Pepe	15.
Aged Pecorino Toscano, Black & Pink Peppercorn	

Large

Barneget Light Scallops	27.
Cucumber, Piquillo Peppers, Sauce Provençale	
Roasted Short Rib	31.
Caramelized Onion, Truffled A1	
Wood Oven Roasted Chicken	28.
Bone Marrow, Mustard, Summer Savory	
Rohan Duck	28.
Cashew, Bing Cherry, Morel Mushrooms	
Tuna Collar Amandine	30
Fresno Chili, Hearts of Palm, Ponzu	